



**Donnelly's** AT **THE BERMONDSEY**  
BAR & KITCHEN. SE1

Cornish mussels, spiced tomato sauce, garlic, parsley, grilled bread, aioli	8/13
Pan roasted Cumbrian pork chop, grilled Calçot onion, fried potatoes, romesco sauce	16
Grilled 35 day-aged Sirloin steak, red onion & rocket butter, watercress, fries	23
Adobo lamb shoulder tacos, onion, coriander, lime	10
Sicilian caponata, Heritage tomatoes , basil, garlic focaccia, olive oil	7/11(Ve)
Grilled 30 day-aged bavette steak, roast mushroom, chimichurri	16.5
Roast Dorset sea bream, cherry tomato sauce vierge, basil, brown shrimp	15
Galloway beef burger, smoked cheddar, house burger sauce, pickles, fries	15
English asparagus, soft boiled egg, Berkswell ewe's cheese, rapeseed oil	10(V)
Kentish spring veg & tortilla salad, tarragon mayo, Graceburn cheese	8/13(V)
Basil crumbed mac'n'cheese	6(V)
Fries	4(Ve)
Fries, cheese sauce, truffle oil	5.5(V)
Grilled gem lettuce, crispy onion, ranch dressing, crispy onion, smoked rapeseed oil	5(V)
Heritage tomatoes, basil, balsamic	4(Ve)
Potatoes, minted butter	4(V)
Basque style cheesecake, summer berry compote, granola	6
'Hackney Gelato' ice cream & sorbet	5
Red wine poached English strawberries, pistachio praline, coconut yoghurt	6.5(Ve)
English Cheese plate, tomato chutney, crackers	8
Caramelised passionfruit tart	6.5

For any allergens please speak to a member of our team





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**WE COULDN'T HAVE DONE THIS WITHOUT...**

The team at Donnelly's brings together the best of modern British cuisine using the nose-to-tail and root-to-leaf of locally sourced and sustainable produce from within our shores. A huge thank you to all the farmers, fisherfolk and butchers, but especially:

**Shrub Provisions**

Supplying the finest local produce from Kent and Surry.

Small, ethical, sustainable growers and producers.

**The Blackwood Cheese Co.**

David Holton, Tim Jarvis and the team have been producing soft raw cow's milk cheeses in their small dairy in Brockley, south-east London, since 2013.

**Bell and Sons of Bermondsey**

Simon and his family have run bells butchers for over 20 years with 3 generations in the shop these days, Delivering the restaurant rare breed pork from 'Plantation Pigs' in Surrey and maybe the best sausages you will try!

**Lake District Farmers**

Producing a sustainable future for fell farming in Cumbria.

Dan and Russ supply some of the world's finest beef and Herdwick lamb while also supporting the farmers and their local communities in the Lake District. Great long time friends of Donnelly's restaurant.

**Cobble Lane Cured**

Adam, Matt, Mat and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London.

**Crown and Queue**

Locally grown ingredients, rare English breed pork, Olde English recipes, based in Bermondsey

